Tossed Salad C0100

Number of Servings: 100 (45.36 g per serving)

Amount	Measure	Ingredient
6.00	lb	Lettuce, iceberg, shredded
2.00	lb	Carrots, fresh, grated
1.00	lb	Cabbage, red, fresh, shredded
12.00	OZ	Celery, fresh, diced
4.00	OZ	Peppers, bell, green, sweet, fresh, chod

Serving Size (
Servings Per Container						
Amount Per Servi	mount Per Serving					
Calories 10	Ca	lories fr	om Fat 0			
		% D	aily Value*			
Total Fat 0g		0%				
Saturated Fat 0g 0%						
Trans Fat 0g						
Cholesterol 0mg 0°						
Sodium 15mg 1%						
Total Carbohydrate 2g 1%						
Dietary Fiber 1g 4%						
Sugars 1g						
Protein 0g						
			0.00/			
Vitamin A 35%		Vitamin	C 8%			
Calcium 0%	•	Iron 0%				
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:						
	alories:	2,000	2,500			
Total Fat L. Saturated Fat L.	ess than	65g 20g	80g 25g			
	ess than	20g 300mg	300mg			
	ess than	2,400mg				
Total Carbohydrate		300g	375g			
Dietary Fiber		25g	30g			

Nutrients per serving

Instructions

Prepare vegetables and weigh out as described above and combine. Serve 1/2 c/serving

May serve larger serving adjusting amounts of ingredients and recipe yield. In Choice Menu #44 serve with 1 T. Orange Vinegarette Dressing.

Food Handling:

- Wash hands immediately before engaging in food preparation and again after engaging in any activities that contaminate the hands.

Storing:

- Store refrigerated left overs at an internal temperature of 32 - 36 F.

Cooling:

- Cool to an internal temperature of 70 F within 2 hours and cooled to 41 F within 4-6 hours.

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